



American Pasteurization Company

About American Pasteurization Company (APC):

- Founded in 2004 as the first U.S. company to offer high-pressure processing (HPP) on a commercial tolling basis to the food manufacturing industry
- Headquartered in Milwaukee, Wis., with more than 75 employees
- Managed by a team of experts in the application of HPP technology, bringing together expertise from food manufacturing, packaging, supply chain management and testing disciplines
- Committed to food safety through the utilization of HPP and to advancing such technologies to aid in the delivery of safe foods to consumers
- Collaborates with food processors to make the utilization of HPP as seamless and cost effective as possible
- Currently adding a fourth processing line at its Milwaukee facility

What is High-Pressure Processing (HPP)?:

- HPP is a post-packaging pasteurization technique; recognized as a post-packaging intervention
- Applied to food with at least 15 percent water activity, including meat, poultry, fruits, vegetables, cheeses, salsa, tofu, hummus, etc.
- Uniformly applies 87,000 psi of hydrostatic pressure to food products in its final packaging

Benefits of HPP:

- USDA- and FDA-approved – validated as an intervention for various pathogens including, Listeria, Salmonella, Campylobacter and E. coli 01571:H7, as well as general spoilage organisms
- Proven to eliminate foodborne pathogens in certain foods without high temperatures, chemicals, or irradiation
- Extends product shelf life
 - Enables certain previously frozen foods to arrive fresh
 - Allows for longer production runs and fewer markdowns
 - Reduces waste
- Hydrostatic process preserves food quality
 - Limits dependence preservatives or additives
 - Prevention, *not* elimination of bacteria
 - Prevents loss of taste and nutritional value
- New product development opportunities using HPP